



"ORIENT SURVIVORS"
FAREWELL DINNER
TRAVELWORLD TOP - 5/6

HAPPY LANDING &
GOOD LUCK

LA RONDA RESTAURANT
HOTEL FURAMA INTER-CONTINENTAL
May 27, 1978

M E N U

Shrimp Cocktail
or
Fruit Boat

*

Consomme with Marrow

*

Tournefoi Rossini
Parisienne Potatoes,
Bouquetiere of Vegetables

or

Fillet of Sole aux Fruits de Mer
Parsley Potatoes,
Bouquetiere of Vegetables

or

Chicken in Morilles Sauce
Parisienne Potatoes,
Bouquetiere of Vegetables

*

Baked Alaska

*

Tea or Coffee

W I N E S

Liëbgraumilch
Beaujolais

美麗華

HOTEL MURAMORI



THE
MIRAMAR THEATRE RESTAURANT,
ORIENT'S MOST OPULENT NIGHTCLUB

GORGEOUS SHANG DYNASTY DECOR
SUPERB CHINESE FOOD

CHINESE OPERA AND DANCES

HOTEL
Miramar

CHINESE DINER MENU

Shark's Fin Soup W/Shredded Chicken

Deep Fried Stuffed Crab Claws

Minced Pigeon W/American Lettuce

Barbecued Peking Duck

Soyed Chicken W/Chinese Wine

Sweet & Sour Pork

Fried Rice W/Beef

Sweetened Cream Of Walnut

* * *

June 23, 1975.

WESTERN INTERNATIONAL HOTELS





NATHAN ROAD, KOWLOON, HONG KONG TEL. 3 88 77 CABLE ADD. "NINAPAR"



Room Service

Manual

Your breakfast menu is hung at the door knob
早餐餐牌掛在房門門框上
ご朝食メニューは、ドアのノブに掛かっています

Room Service
Lunch & Dinner A La Carte Menu
Served daily from 11:30am to 1:00am

客房餐飲
午餐及晚餐菜譜
由早上十一時半至凌晨一時供應

ルームサービス
ランチ&ディナー アラカルテ・メニュー
午前11:30より深夜1:00まで

Please dial ext. 7 for room service. Thank you!
如需餐飲服務，請撥內線7，多謝！
ルームサービスは、ダイヤル7を押して下さい。

Appetizers & salads
餐前菜及沙律類・前菜とサラダ

	HK\$
101 Norwegian smoked salmon Served with marinated turnip and dill bread 煙熏挪威三文魚・ノルウェー産スモークサーモン	85
102 Sauteed scallops on mixed lettuce Flavoured with sherry vinaigrette 香煎帶子雜錦生菜伴酒醋汁・貝柱のソテーレタス添え	85
103 Cured chicken breast With exotic fruits and honey walnut dressing 鮮果蜜檸檬・スモークチキンフルーツ添え	85
104 Mixed sushi platter Delicious rice dumplings topped with salmon, tuna and shrimp 三色壽司碟・寿司盛り合わせ	70
105 Foyer Chef's salad Crispy chicory with a combination of smoked chicken, ox-tongue, jellyfish, shrimps and mozzarella cheese 廚師沙律・シエフサラダ	95
106 Seafood and fresh pineapple salad Blended with Caesar dressing 海鮮菠蘿沙律・シーフードとパイナップルのサラダ	105
107 Crisp mixed salad 雜菜沙律・アソートサラダ	70

Soups
湯類・スープ

108 Mushroom Consommé Garnished with cheese sticks 西式香濃湯・マッシュルームのコンソメ	48
109 Gratinated onion broth with crab meat 芝士焗蟹肉洋葱湯・カニ肉入りオニオングラタン	60

Soups
湯類・スープ

		HK\$
110	Vegetable velouté Garnished with deep-fried bean curd 素菜茸湯・ベントブルスープ	48
111	Lobster chowder Served with bell pepper, bacon and potatoes 龍蝦周打湯・ロブスターチャウダ	68
112	Soup of the day 是日餐湯・本日のスープ	48

Sandwiches
三文治・サンドウィッチ

113	Foyer Café club sandwich Triple decker sandwich with light spicy dressing 公司三文治・クラブ・サンドウィッチ	80
114	Grilled chicken sandwich On Rosemary grain bread topped with mango salsa 扒雞柳三文治・チキン・サンドウィッチ	70
115	Fresh tuna fish sandwich On toasted French bread with sesame seeds 鮮吞拿魚三文治・ツナ・サンドウィッチ	80
116	Vegetarian sandwich Stir-fried vegetables and seared cheese on whole wheat bread 芝士焗素菜三文治・ベジタリアン・サンドウィッチ	70
117	Hamburger or cheeseburger 牛肉或芝士牛肉漢堡包・ハンバーガー・サンドウィッチ	75
118	Sandwich of your choice With your selection of 1-3 fillings: Smoked salmon, chicken, roasted beef, ham, cheese, tomato, egg, tuna, lettuce or bacon 自選三文治・お好みサンドウィッチ	65

10% service charge applies. 另加 10%服務費。10%のサービス料を頂きます

Pastas & vegetarians
西式麵及素菜類・パスタと野菜料理

		HK\$
119	Crab meat, clam and spinach ravioli With herbs and cheese sauce 意式蟹肉・蜆肉・菠菜雲吞・カニとハマグリ・ほうれん草のラビオリ	78
120	Spaghetti with meatballs Tasty spaghetti with Italian sauce, topped with beef meatballs 牛肉丸意大利粉・ミートボールのスパゲッティ	85
121	Shellfish udon Fried udon noodles with assorted shellfish 海鮮蛤烏冬・シーフードの焼うどん	85
122	Stewed vegetable casserole Assorted vegetables cooked in tomato herb sauce served with corn rice 香草焗非給雜菜・野菜のキャセロール	68
123	Baked vegetables Assorted vegetables on sesame sauce, topped with a sesame crust 西式芝麻焗雜菜・燒野菜のゴマソース	68

Main courses
主菜類・メインコース

124	Seared salmon medallion Served with stewed leek and bean sprouts 三文魚西蒜汁・サーモンのス・チーキリーキ添え	100
125	Herbed turbot fillet On pommery mustard sauce with sautéed tomatoes 香草露魚柳・白身魚のハーブ風味	95
126	Sautéed king prawns Served with orange cream sauce 煎大蝦配西椒忌廉汁・大エビのソテー	115
127	Boneless spring chicken On a delicate mixed sauce 嫩春雞配酸利茄汁・骨なしチキン	90

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Main courses

主菜類・メインコース

		HK\$
128	New York cut 11oz U.S. beef sirloin with tarragon sauce 美國西冷牛扒・ニューヨーク・サーロインステーキ	168
129	Traditional black pepper steak Served with vegetables and potatoes 黑椒牛柳・ブラックペッパーステーキ	158
130	Tasmanian lamb cutlets Seasoned with fresh herbs and garlic 美味嫩羊仔扒・ラムのカツレツ	135

Oriental specialties

東方美食・オリエンタル料理

131	Wontons in soup or wontons with noodles in soup 湯雲吞或雲吞麵・ワンタン又はワンタン麵	55
132	Hainan chicken rice Poached spring chicken accompanied by ginger sauce, chilli paste and a serving of chicken broth 海南雞飯・海南風チキンライス	88
133	Malaysian mixed satay Chicken, lamb and beef with a spicy peanut sauce 馬來西亞串・マレーシア風串燒	78
134	Ox-tail curry Served with steamed rice and condiments 咖喱牛尾・オックステールのカレー	85

10% service charge applies・%はサービス料・%はサービス料をいただきます

Oriental specialties

東方美食・オリエンタル料理

		HK\$
135	Nasi goreng Indonesian fried rice topped with fried egg and shrimp flakes, served with chicken satays 印尼炒飯・ナシゴレン	78
136	Baked pork chop rice Tasty pork chops on fried rice, served with tomato brown sauce 焗豬扒飯・ホークドリア	85
137	Braised chicken in Portuguese sauce Served with onion fried rice and gratinated with desiccated coconut 葡汁焗雞飯・ポルトガル風チキンドリア	78
138	Penang char kwai teow Malay sian fried rice noodles with chicken, shrimps and air-dried sausages 檳城炒粿・マレーシア風ヌードル	78
139	Unagi don Barbecued marinated eel with Japanese rice 日式鰻魚飯・うな丼	98
140	Beef ginger bento Served with miso soup and Japanese pickles 日式牛肉定食・牛肉のしょうが焼定食	98

Prices plus 10% service charge・%はサービス料・%はサービス料をいただきます

Dong & Xi Restaurants specialties
東・西宮特色美食・東・西宮レストランスベシャルメニュー

	Dong Restaurant	HK\$
148	Casseroles of shark's fin soup with crab meat 蟹肉煲仔翅・フカヒレと蟹肉のスープ	178
149	Sauteed fillet of garoupa in XO chilli sauce XO興鮮斑球・ガルーパのXO同炒め	138
150	Sauteed prawns and scallops in spicy sauce 魚香蝦球帶子・エビとホタテのスパイシー炒め	138
151	Deep-fried eel tossed with cinnamon blossoms 桂花燒鰻球・ウナギのフライ	88
152	Chilled sago cream with mango and pomelo 楊枝甘露・フルーツの冷たいデザートスープ	30
Xi Restaurant		
153	Seared gooseliver with caramelized shallots and lime honey sauce 煎嫩鵝肝配蜜饒冬應膏糖醬汁・ガチョウレバーのロースト エシャロットとラオムハニソース添え	138
154	Shark's fin broth with a puff pastry crust (Please allow 30 minutes for preparation) 酥皮魚翅湯 (每盅三十分鐘)・洋風フカヒレスープ (30分程かかりますのでご了承ください)	78
155	Poached Alaskan king crab legs in bird's nest and leek bouillon 燕窩香燉阿拉斯加蟹爪・アラスカキングクラブレグ	178
156	Herbed veal shank on a rigout of fresh mushrooms, served with roasted garlic sauce 白草牛仔膝配新鮮菇及桃薑汁・子牛のすね肉のラグー ガーリックソース添え	198
157	Gratin au banana and longan with champagne sabayon 法式鵝龍蝦・香蕉・バナナとロンガンのグラタン	55

Dong specialties served daily from 11:30am-2:30pm & 6:00pm-10:30pm
Xi specialties served daily from 12noon-2:30pm
6:30pm-10:30pm (Monday-Saturday)
5:00pm-10:30pm (Sunday & Public Holiday)

10% service charge applies・另加 服務費・10%のサービス料を頂きます

Desserts
甜品類・デザート

		HK\$
141	Tiramisu pudding with warm green tea cheese cake 意大利芝士布甸排綠茶芝士餅・ティラミスとグリーンティチーズケーキ	55
142	Mango and strawberry terrine 香芒草莓歌批・マンゴーストロベリー・のテリーヌ	50
143	Chilled sweet potato syrup flavoured with ginger Served with caramel ice cream 蔗汁甜薯伴焦糖雪糕・さつまいものシロップ煮	50
144	Iced souffle flavoured with mandarin orange peel 凍陳皮疏扶厘・冷たいオレンジピールのسفレ	55
145	Exotic fresh fruit platter Seasonal fresh fruits with lemon dressing 合時鮮果碟・フルーツの盛り合わせ	68
146	Daily homemade pastry 自製精美蛋糕・ホームメイドケーキ	50

Beverages・飲品類・お飲み物

House wine 餐酒・ハウスワイン	158	White or red 白・赤 (For a further selection of wines, please contact our room service staff for assistance)	260/Bottle 50/Gls. 〃
Aperitifs 餐前酒・食前酒	159	Vermouth ベルモット	55
	160	Campari カンバリ	55
Sherry & Port 些利酒及砵酒・シェリー&ポートワイン	161	Tio pepe ティオペペ	60
	162	Bristol cream ブリストルクリーム	60
	163	Dow's Port ダウズポート	60

10% service charge applies・另加 服務費・10%のサービス料を頂きます

Beverages • 飲品類 • お飲み物

		HK\$
Cocktails 雞尾酒 • カクテル	164 Manhattan マンハツタン	60
	165 Dry Martini ドライマティーニ	60
	166 Bloody Mary ブラッディマリー	60
	167 Screwdriver スクリュードライバー	60
	168 Daiquiri ダイキリ	60
	169 Whisky sour ウィスキーサワー	60
Long drinks 特飲 • ロングドリンク	170 Pimm's no. 1 ピムズナンバーワン	60
	171 Singapore sling シンガポールスリング	60
	172 Tom Collin's トムコリンズ	60
Soft drinks 各式汽水 • ソフトドリンク	173 Soft drinks 各式汽水 ソフトドリンク	35
	174 Perrier or Evian Water 礦泉水 ペリエ、エビア	36
Beer & stout 各式啤酒 • ビール	175 Local beer ローカルビール San Miguel, Carlsberg & Lowenbrau	50
	176 Imported beer 輸入ビール Foster, Budweiser, Heineken, Guinness Stout & Kirin	55
Coffe & tea 咖啡或紅茶 • コーヒー&紅茶	177 Freshly brewed coffee コーヒ	35
	178 Decaffeinated coffee ローカフェインコーヒー	35
	179 Tea 紅茶 Ceylon, Earl Grey, Jasmine	35

10% service charge applies • 另加一成服务费 • 10%のサービス料を頂きます

HOTEL
Miramar
HONG KONG



*Open a New Chapter with
Hotel Minner's
Graduation Package...*

2004



Hotel Miramar

Preface 序言

End Of A Chapter ...

The chapter of your school thrives from the sincere appreciation and gratitude you show to your teachers, and through the joy you share with your classmates at graduation time.

... Open A New Chapter

Start your development with Hotel Miramar's specially designed Sharing Sessions to compliment your graduation dinner.

These sessions include:

- Effective Interviewing Techniques
- Wine Seminar
- Western Etiquette
- Dressed for Success
- Resumes that Work

Hotel Miramar offers this new Graduation Dinner Package along with the valuable Sharing Sessions to help you with your career development. For parties of 200 persons or more, you can join any one of the five sessions above... FREE!

What's more, Hotel Miramar also offers a choice of International Theme Buffets — Japanese • Thai • Taiwanese, Japanese, Italian and Hawaiian, as well as a Chinese style smorgasbord, all superbly arranged and organised, plus a host of special privileges.

一章告終 ...

告別校園生活，好能向師長致謝及與同學共慶畢業的喜悦。

... 一章開首

為開展人生的另一章作準備，既可敬謝於諸師長，亦可由席美觀華酒店特為莘莘學子精心設計之多項專題講座。

講座包括：

- 面試一學中
- 餐酒第一口
- 西方禮儀法
- 得體衣飾展
- 履歷履歷出

凡惠顧滿200人或以上之晚飯宴餐，便可免費參加其中一項專題講座，助你開創豐盛人生！

此外，美觀華酒店更有多款以各地美食為主題的自助晚餐，包括日泰台式、意式、夏威夷風情、日式及中式晚宴以供選擇，加上專業的宴會安排及各項優惠，定能讓大家盡興難忘。

Exclusive Package 尊享優惠

For Party of 50 - 100 Persons
You are entitled to enjoy the following exclusive benefits:

- Exclusive use of private function room
- Your choice of **thematic Buffet Dinner or Chinese Set Dinner**
- 2 glasses of soft drink or chilled orange juice per person
- Additional soft drink or chilled orange juice at only HK\$10 per glass
- Invitation cards for teachers, Principal, and VIPs
- Autograph book
- Complimentary 5-hour car parking coupon
- Complimentary use of the stage, dance floor and audio equipment
- Complimentary use of the Karaoke system

For Party of 100 Persons, or More
You are entitled to enjoy the following additional benefits:

- Complimentary use of game booths
- Complimentary pre-dinner snacks
- Graduation photo taking corner
- Complimentary banner with the School's name
- Dining coupon for raffling (valued at HK\$500)
- Complimentary use of props for stage fun games such as "Paper, Scissors & Stone", "Big TV", "Lucky Mirror"..., etc
- Arrangement of party favours

凡惠顧50 - 100位之宴會
即可享有下列各項精彩優惠:

- 免費使用宴會廳
- 各式豐富主題自助餐晚餐或中式晚飯任選
- 每位奉送汽水或橙汁兩杯
- 額外奉送汽水或橙汁特惠價, 每杯只須HK\$10
- 精美邀請帖及信封
- 嘉賓簽名冊
- 免費五小時泊車券乙張
- 免費提供舞台、舞池及完善音響設備
- 免費使用卡拉OK設備

凡惠顧100位以上之宴會
除可享有上述優惠外, 更可額外獲得下列優惠:

- 禮包遊戲
- 特色校園餐前小點
- 免費使用原裝宴會廳精美攝影佈置
- 豪華禮堂宴會名稱設計及佈置
- 奉送價值HK\$500飲食券供幸運大抽獎之用
- 多款有趣別緻遊戲器具供免費使用
- 派對玩意

Japanese Theme Buffet 日式自助餐

HK\$250 per person / 每位 (Sunday - Thursday 星期日至四)
HK\$280 per person / 每位 (Friday & Saturday 星期五、六)

Appetizers
Japanese Omlette with Nori and Salmon
Fish Fillets with Sour Marin Sauce
Kai Maki with Pineapple & Avocado
Yulet Ae
Chilled Buckwheat Noodle with Dipping Sauce
Assorted Seafood Sushi
4 Kinds of Fresh Vegetables with Japanese Salad Dressings
Soup
Vegetable Soup with Tofu & Shrimps
Carving
Roasted Sirloin of Beef, Japanese Style
Hot Dishes
Seafood & Vegetable Tempura
Japanese Pork Chop in Curry Sauce
Grilled Eel with Rice
Roasted Suckling Pig in Japanese Style
Beef Rolls filled with Ewoks Mushrooms
Fried Udon with Shredded of Duck & Leek
Grilled Eggplant with Teriyaki Pork Rolls
Seasonal Vegetables with Sesame Seed Dressing
Desserts
Akashi Deluxe Nagasaki Cake
Fruit & Kinako Mochi Rice Cake
Tenki Kuri Dora Yaki
Dora Yaki
Sweet Bean Jelly
Passion Fruit Yogurt Cream
Chocolate Tranche
Seasonal Fruit Platter
Beverages
Coffee or Tea

頭盤
日式鮮三文魚蛋卷
酸味漬魚柳
日式魚柳伴蘆筍、牛油果
日式素龍蝦
日式冷麵
日式壽司
四款鮮菜沙律伴日式沙律醬
湯類
日式鮮蝦豆腐湯
焗肉肉類
西冷牛扒日式燒
熱盆
海鮮及鮮菜天婦羅
日式咖喱豬扒
日式鰻魚飯
日式燒乳豬
金邊牛柳卷
京都鴨絲炒烏冬
烤肉卷伴玉蘭子
合時鮮果芝蘭汁
甜品
長崎蛋糕
什果香豆小慕斯
栗子豆沙餅
紅豆與飯
雜豆呢哩
熱情果乳酪凍
朱古力卷餅
鮮果拼盆
飲品
咖啡或茶



Plus 10% service charge. Prices are subject to change without prior notice.
另計一成服务费。價目如有更改, 恕不另行通知。

Graduation Buffet Dinner Menus 2004 謝師宴自助餐菜單

Hotel Miramar 美蘭華酒店



Italian Theme Buffet

意大利風情自助餐

HK\$250 per person / 每位 (Sunday - Thursday 星期日-四)
HK\$280 per person / 每位 (Friday & Saturday 星期五、六)



Appetizers

Carpaccio with Fresh Basil & Olive Oil
Antipasto Misto (Mixed Hot Dives)
Salmon Atlantic Caponata (Stewed Salmon with Marinated Vegetables)
Vielito Tomato (dressed) with Tuna Fish Sauce
Three-colour Spagheti with Duckling, Jolien & Olive
Mini Octopus & Crab Claws in Tomato & Olive Coulis
Porch Ham with Cantaloupe Melon
Ox Tongue with Olive, Potatoes & Sherry Vinegar
Salmon Fresco Marinato (Marinated Fresh Salmon in Raspberry Vinegar)

Salads

Fresh Shrimps and Mixed Beans in Honey Dressing
Macaroni, Roasted Turkey & Pineapple with Tarragon Dressing
Tomato & Mozzarella Cheese with Toasted Pine Nuts
Romaine Lettuce
Mixed Bell Peppers
Coke Slaw with Pesto
Sliced Cucumber with Peppercorn & Sour Cream

Soup

Italian Minestrone with Kidney Beans

Main Courses

Cozze All Italiana (Stuffed Mussels Italian Style)
Calamari Alla Luciana (Pan-fried Squid in Piquant Sauce)
Spiedino De Salmore (Grilled Chicken, Cooked in Tomato Red Wine Sauce)
Pollo Alla Cacciatora (Roasted Chicken, Cooked in Tomato Red Wine Sauce)
Costoletta Di Arista (Crispy Pork Cutlets Sautéed in Butter & Rosemary)
Shallots with Herb Rice
Ravioli Di Mago (Grated Ravioli with Parmesan)
Sicilian Ratatouille

Pizza

Baked Italian Pizza Country Style

Desserts

Chestnut Puff
Crostata Alla Frutta (Mixed Fruit Pie)
Fruit Puff with Zabaglione
Sweet Ricotta Dumplings
Bavaroise Al Limone (Lemon Bavarian Cream)
Tiramisu
Pan Di Caffè (Coffee Cookies)
Macedonia Di Frutta (Italian Fruit Salad)
Poached Pear in Moscato
Beverages
Coffee or Tea

Soup

加巴天奴式生牛肉片
意式龍蝦燴飯
煙三文魚片意式燴菜
海陸牛仔片伴金槍魚肉
橄欖仁淡奶肉排伴三色意大利粉
迷你八爪魚、蟹蛋配鮮椒蝦花
意大利香瓜生火腿
牛柳、香茅香仔伴些利酒釀
葡酒鮮三文魚

Salads

龍豆甜蝦沙律
開心粉火雞沙律
意大利芝士、蕃茄伴蝦仁
羅馬生菜
龍蝦龍蝦
香茅煎菜膽
胡椒龍蝦伴青瓜片

Soup

意大利菜湯

Main Courses

主菜
意式神方口
辣汁煎蝦
意式串燒三文魚
意大利紅酒焗龍蝦
蒜味馬蹄扒
日紅海鮮香煎
香茅芝士焗意大利雲吞
西西里大蝦燴菜
意式薄餅
芝士焗意式薄餅

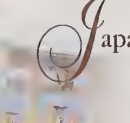
Desserts

甜品
栗子芭菲
意式雜果糕
鮮皮鮮果伴沙色露汁
意式甜芝士粉餅
香滑奶皇
意式芝士餅
咖啡芝士打
鮮果沙律
意大利紅酒浸荔枝
飲品
咖啡或茶

Plus 10% service charge • Prices are subject to change without prior notice
另加一成服務費 • 價目如有更改，恕不另行通知

Graduation Buffet Dinner Menus 2004 謝師宴自助餐菜單

Hotel Miramar 美蘭華酒店



Japanese, Thai & Taiwanese Theme Buffet

日泰台美食自助餐

HK\$290 per person / 每位 (Sunday - Thursday 星期日-四)
HK\$320 per person / 每位 (Friday & Saturday 星期五、六)



Soup

Seafod Broth with Tofu and Leeks

Appetizers

Fresh Oysters with Wasabi Dressing
Japanese Wabi, Sukim and California Rolls
Smoked Fish Platter with Mustard and Bonito Dressing
Chicken Salad with Wakame and Avocado
Egg Parcels filled with Spiced Duck Meat and Green Mango
Roasted Marinated Beef Tossed with Lemon Grass and Shallots
Seafod, Pineapple and Glass Noodles with Spicy Dressing
Preserved Vegetable and Beans with Crispy Whitebait
Smoked Shark Meat with Jellyfish and Pickles

Salads

Yukon Aioli
Sake Poached Octopus with Cucumber Salad
Japanese Seafod Salad
Meat Balls and Fruit Salad with Thai Curry Sauce
Candflower
Sweet Corn with Kidney Beans
Mixed Bell Pepper
Cherry Tomato

A Fine Selection of Lettuce served with a Variety of Salad Dressings and Condiments

Carving

Barbecued Suckling Pig Thai Style

Hot Dishes

Stewed Pork Neck Meat Thai Style
Thai Spicy Beef
Baked Mussels with Spicy Meat Sauce
Braised Short Ribs with Three Kinds of Sauce
Fried Noodles with Braised Tofu
Deep-fried Squid Dumplings
Fried Udon with Shredded Duck and Leek
Grilled Pork Rolls with Eggplant
Sautéed Fresh Crab with Ginger-Sake Sauce

Desserts

Thai Fruit Flavoured Ice Sticks
Pumpkin Pudding
Coconut Pudding
Glutinous Rice Dumplings with Lotus Seeds and Taro in Syrup
Chestnut Puff
Sesame Seeds Soft Cake
Red Bean Green Tea Cake
Dora Yaki
Sweet Bean Jelly
Assorted Fresh Fruit Slices
Beverages
Coffee or Tea

Plus 10% service charge • Prices are subject to change without prior notice
另加一成服務費 • 價目如有更改，恕不另行通知

Graduation Buffet Dinner Menus 2004 謝師宴自助餐菜單

Hotel Miramar 美蘭華酒店

Hawaiian Theme Buffet 美國夏威夷風情自助餐

HK\$290 per person / 每位 (Sunday - Thursday 星期日至四)
HK\$320 per person / 每位 (Friday & Saturday 星期五、六)

Soup Boston Clam Chowder <i>served with Rolls and Butter</i>	湯類 波士頓蜆肉打湯 配以麵包、牛油
Appetizers Smoked Fish Platter with Spicy Cole Slaw Cajun-spiced Roasted Pork and Peppered Fillet of Beef Californian Seafood Salad Roasted Turkey Breast with Gherkins and Pickled Onion Stuffed Squid Tossed with American Chicories and Avocado Cubana Meat and Melon Cocktail with Herb Dressing American Duck, Orange and Fennel Tossed with Tomato Salsa	頭盤 煙熏魚冷盤配香草雞菜 法式香草蜜汁焗甜椒牛柳 加州海鮮沙律 焗火雞胸伴酸瓜洋蔥 鰻魚魚仔配美國捲心菜及牛油梨 肉蜜瓜時蔬 墨西哥汁鴨肉香茜螺絲粉 沙律
Salads Hawaii Chicken and Rice Salad Marinated Tuna Fish and Potato Salad Sweet Corn and Kidney Beans US Lettuce and Celery US Tomato Julienne of Cabbage in Mustard Sauce Green Asparagus Marinated Cucumber with Washington Apples <i>served with a Variety of Salad Dressings and Condiments</i>	沙拉 夏威夷雞肉飯沙律 香草吞拿魚薯仔沙律 粟米紅腰豆 香芹生菜 美國青蘆 芥汁椰菜絲 青蘆 蘋果青瓜沙律 配以多款沙律汁醬
Carving Roasted Sirloin of Beef with Shallot Sauce Hot Dishes Deep-fried Chicken American Style US Veal Sausage with Oregon Onion Sauce Braised Ox Tail in American Red Wine Sauce Jambalaya Pan-fried Alaskan Sea Bass Fillets Topped with Peach and Raisins Deep-fried Crab Cake Herbed Spaghetti topped with Chili Con Carne Assorted Fresh Vegetables with Almond Butter	燒烤肉類 燒西冷牛扒 熱焗 美式香脆雞 香草洋蔥燒牛仔骨腩 美國紅酒焗牛尾 美式焗海鮮飯 亞拉斯加鱈魚柳配蜜桃提子飯 美式香茜肉排 墨西哥菜式肉露豆粉 合時鮮果配香香牛油
Desserts American Cheese Cake Washington Apple Pie American Fruit Flan Fresh Fruit Salad with California White Wine Strawberry and Cherry Cream Cake Hawaiian Pineapple Mousse Vicherm with Marinated Fruits Bread Pudding with Vanilla Sauce Beverages Coffee or Tea	甜品 美國芝士餅 美式蘋果派 芝士鮮果酥餅 鮮果沙律 士多啤梨、櫻桃餅 夏威夷菠蘿毛士 蛋白餡鮮果 麵包布甸 飲品 咖啡或茶

Plus 10% service charge • Prices are subject to change without prior notice
另加一成服務費，價目如有更改，恕不另行通知

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Graduation Cantonese Cuisine Set Menus 2004 謝師宴粵式套餐菜單

Hotel Miramar 美蘭華酒店

Menu 粵式菜譜 (一)

Per table of 12 persons / 每席12位
HK\$250 per person / 每位 (Sunday - Thursday 星期日至四)
HK\$280 per person / 每位 (Friday & Saturday 星期五、六)

燒腩肉拼百花豆豉卷及蝦丸 Roasted Pork with Stuffed Bean Curd and Shrimp Balls XO 鴨帶綠雀片花姿 Sautéed Sliced Ostrich and Cuttlefish with Vegetables in XO Sauce 紅燒海皇竹笙翅 Braised Shark's Fin with Assorted Seafood and Bamboo Pith 地雞雞掌菜膽 Braised Fish Lip and Goose's Webbs with Cabbages 松茸桂魚 Deep-fried Mandarin Fish 桂花燒鰻 Roasted Crispy Chicken in Cinnamon Molasses Glaze 五仁炒飯 Fried Rice with Mixed Nuts 瑤柱菜花炆伊麵 Braised Edible Noodles with Preserved Vegetables and Chives 藍青台桃露 Walnut Cream with Aloe 美點雙輝 Chinese Petis Fours

Menu 粵式菜譜 (二)

Per table of 12 persons / 每席12位
HK\$290 per person / 每位 (Sunday - Thursday 星期日至四)
HK\$320 per person / 每位 (Friday & Saturday 星期五、六)

鮮果大蝦沙律 King Prawn Salad with Seasonal Fresh Fruits 京醬爆帶子喇廚蚌 Sautéed Scallops with Chums in Chili Sauce 紅燒海皇金菇雞絲翅 Braised Shark's Fin with Conch, Shredded Chicken and Enoki 蒜泥膠蛋芝蔴菜膽 Braised Fish Maw with Lingzhi Mushrooms and Mustard Greens 清蒸大海斑 Steamed Fresh Green Grouper 梅子香枝蓮 Roasted Crispy Chicken with Plum Sauce 原籠豉豆炒飯 Fried Rice with Egg White and Crab Roe 上海菜肉雲吞 Pork and Vegetable Dumplings in Superior Soup 蜜質蛋白杏仁茶 Sweet Almond Cream with Egg White and Aloe 美點雙輝 Chinese Petis Fours

Plus 10% service charge • Prices are subject to change without prior notice
另加一成服務費，價目如有更改，恕不另行通知

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HOTEL MIRAMAR

To show your sincere appreciation and
gratitude to the teachers and having the intimates
to share the happiness among the schoolmates
before starting another new chapter,
Book now for Hotel Miramar's

Exclusive Graduation Dinner Package

which ensures you a truly memorable experience.

*Presented at Hotel Miramar Hong Kong
in the year 2004*

美麗華
2004年
謝師宴
套餐

Eva Chan
Director of Catering

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Managed by the Henderson Miramar Group

118-130 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong 香港九龍尖沙咀彌敦道118-130號

03/03



EXPERIENCE THE TASTES OF CANADA

Holiday Inn Golden Mile is presenting a splendid Canadian Food and Beverage Promotion in association with the Canadian Consulate General and the Canada Beef Export Federation. Come and experience the tastes of Canada at our various venues from September 1 to 24.

Café Vienna, featuring an assortment of Canadian delicacies in buffet style will offer meat and seafood, like roast pork leg, beef rib and halibut steak. Delicatessen Corner and Loong Yuen Cantonese Restaurant will be introducing a la carte menus featuring superb Canadian dishes including AAA Grain-fed Beef Steak and Deep-fried Rainbow Trout. A selection of Canadian wine and beer, including icewine, is available to complement your dishes. Hari's at Golden Mile also offers the same fine wine and beer for your appreciation.

For enquiries or reservations, please call:

Café Vienna (Buffet)	Loong Yuen Cantonese Restaurant
2369 3111 ext. 1321	2315 1006
Delicatessen Corner	Hari's at Golden Mile
2315 1021	2369 3111 ext. 1345



Holiday Inn
Golden Mile Hong Kong

50 Nathan Road, Tsim Sha Tsui, Kowloon





走進加拿大美食之旅

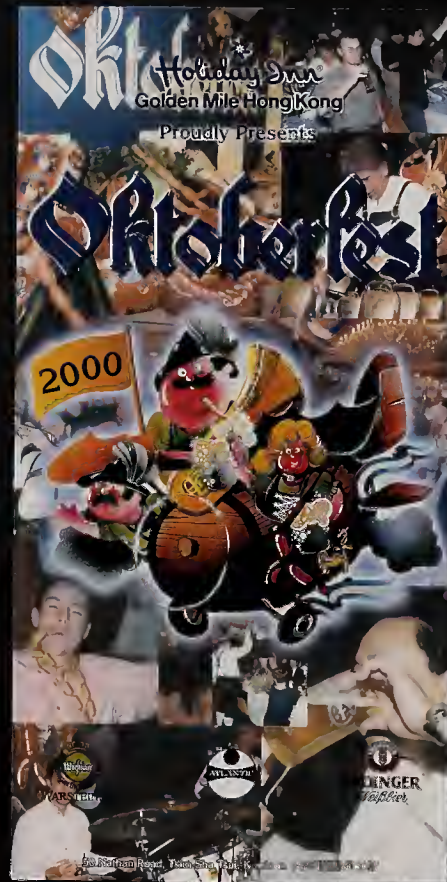
金域假日酒店於九月一日至廿四日期間，聯同加拿大駐港總領事館及加拿大牛肉出口協會，舉辦加拿大美食巡禮，將多款特色菜式獻給您。

維也納咖啡館以自助形式，供應豐富的加拿大美食，將巧手原隻豬蹄、滋味牛肉排、比目魚扒等肉類及海產，密密送上。另外，假日美食店及龍苑中菜廳，亦同時提供多款加拿大地道美食，包括AAA級煎牛扒、酥炸泰式彩虹魚等，配以馳名加拿大冰酒及多款美酒和啤酒，任君選擇，品嚐完各款美食後，您可以順道到亞利吧再嚐以上各款加拿大美酒和啤酒，一試不勝無歸。

歡迎致電各餐廳查詢或訂座：

維也納咖啡館(自助餐)	龍苑中菜廳
2369 3111內線1321	2315 1006
假日美食店	亞利吧
2375 1021	2369 3111內線1345





凡於一九零零年
九月二一日前訂座
九月廿五日以前之入場券，均屬全新設計

Only valid Discount
All tickets for Friday
30 September 2000 are entitled to a
10% discount

Oktoberfest 2000

Join us in celebration of the famous Oktoberfest -
a traditional Bavarian Beer Festival.

We will entertain you in the spacious Crystal Ballroom with the help of
the famous Münchner Musikanten Band from Munich, Germany.

Festivities will run over 2 days: on Friday, 29 September and Saturday,
30 September, 2000 with each night kicking off at 7:30pm.

Tickets for Friday and Saturday are available at HK\$450.00* per person,
per night, for an authentic German Buffet Dinner, two mugs of Warsteiner
beer and one shot of Schnaps. And you may even be the lucky winner
of a deluxe Oktoberfest hamper and other gifts.

For tickets, please call our Banquet Office at Tel: 2315 1269 or
2315 1271.

*F.C.C. members are entitled to a 10% discount on Friday, 29 September, 2000

德國啤酒節 2000

讓我們一起歡慶這舉世聞名的德國啤酒節！

金域假日酒店舉辦啤酒節已有二十年歷史。今年，我們同樣邀請了大批德國啤酒
及美食，並邀請到德國樂隊 Münchner Musikanten 專程由慕尼黑遠道而來，與
大家慶祝這盛事。

今年啤酒節將於九月二十九日及三十日（星期五及六）晚上七時三十分開始，並
於寬敞而華美的禮堂舉行。而每位收費450元*，當中包括一頓豐富自助餐、
兩杯啤酒及 Warsteiner 啤酒兩杯。每位入場者更有機會贏取豪華啤酒節獎品及
其他精美禮品。

首選會員訂購九月廿九日星期五之門票，可獲九折優惠。

訂購門票，請致電 2315 1269 或 2315 1271 查詢。

*Plus 10% service charge 另加一成服務費

桃李 飲茶バイキング

（全席）

期間：1994年9月9日（金）～9月30日（金）

時間：12時～14時

料金：大人 1,780円（税別）
小人 1,000円

場所：2階「花ざと」にて

中国の風味が
一堂に集まる食の祭典
この秋「會」本橋浜
桃李の味が食べ放題



黒川 明（り こうみん）
香港、台湾の酒家、
一流ホテルでふじ料理の腕を磨く。
現在、ホテル日航成田 広域料理
「桃李」の飲茶料理を精める。

本格 飲茶



ご予約・お問い合わせは、
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Nikko Hotel Sotokanda
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〒285-0111 千葉県成田市 500

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クラゲ

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豚肉の細切りピーマンの炒め
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肉だんこの甘酢あんかけ
五日チャーハン
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本日のスープ

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